

WEST

Generate Collection

Print

Search Results - Record(s) 1 through 8 of 8 returned.

☐ 1. Document ID: US 20030026861 A1 WO 2003007882 A2 US 20030020545 A1

L15: Entry 1 of 8

File: DWPI

Feb 6, 2003

DERWENT-ACC-NO: 2003-221805

DERWENT-WEEK: 200325

COPYRIGHT 2003 DERWENT INFORMATION LTD

TITLE: Extraction of Bowman-Birk inhibitor product useful in reducing radiologically or chemically induced malignant transformation of cells involves obtaining acid extracted solubles from defatted soybeans and using acetone to form precipitate

INVENTOR: HUG, J J; JOLY, C ; KEENAN, R ; KONWINSKI, A H ; SZUHAJ, B F ; SZUHAJ, B J

PRIORITY-DATA: 2001US-306688P (July 20, 2001), 2002US-0196110 (July 16, 2002), 2002US-0197297 (July 16, 2002)

PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
US 20030026861 A1	February 6, 2003		000	A61K035/78
WO 2003007882 A2	January 30, 2003	E	018	A61K000/00
US 20030020545 A1	January 30, 2003		000	H03F003/04

INT-CL (IPC): A61 K 0/00; A61 K 35/78; C12 N 9/99; H03 F 3/04

ABSTRACTED-PUB-NO: WO2003007882A

BASIC-ABSTRACT:

NOVELTY - A method (P1) for making a Bowman-Birk product involves:

- (a) obtaining acid extracted solubles from defatted soybeans;
- (b) adding acetone to the solubles to form a precipitate;
- (c) separating the liquid from the precipitate; and
- (d) drying the precipitate.

DETAILED DESCRIPTION - INDEPENDENT CLAIMS are included for:

(1) a method (P2) of making a Bowman-Birk inhibitor concentrate without alcohol extraction comprising:

- (i) providing defatted soybean flakes;
- (ii) slurring the flakes with water;
- (iii) adjusting the pH to 4-6;
- (iv) mixing the slurry;
- (v) separating the soluble material from the slurry;
- (vi) mixing acetone with the solubles to form a precipitate, with the amount of acetone being about twice as much as the amount of soluble by weight;

- (vii) decanting the liquid from the precipitate;
- (viii) mixing acetone with the precipitate, with the amount of acetone being about half as much as in step f);
- (ix) decanting the liquid from the second acetone mixture; and
- (x) vacuum filtering the precipitate;
- (2) pharmaceutical compositions or dietary supplements made by the above processes; and
- (3) a Bowman-Birk product having at least 30% soy protein by weight of dry matter and a chymotrypsin inhibitor level of at least 90 mg/g.

USE - Bowman-Birk inhibitors reduce radiologically or chemically induced malignant transformation of cells.

ADVANTAGE - The method avoids the use of distillation and lyophilization as in prior methods.

Full	Title	Citation	Front	Review	Classification	Date	Reference	Sequences	Attachments	Claims	MMC	Draw Desc	Image
------	-------	----------	-------	--------	----------------	------	-----------	-----------	-------------	--------	-----	-----------	-------

☐ 2. Document ID: WO 200260419 A2

L15: Entry 2 of 8

File: DWPI

Aug 8, 2002

DERWENT-ACC-NO: 2002-698535

DERWENT-WEEK: 200282

COPYRIGHT 2003 DERWENT INFORMATION LTD

TITLE: Use of bicyclo(3.2.1)octane e.g. steviol in treating type II diabetes, impaired glucose tolerance, hypercholesterolemia, hypertension, atherosclerosis, angina pectoris, thrombosis, myocardial infarction

INVENTOR: GREGERSEN, S; HERMANSEN, K ; HOIE, L H ; JEPPESEN, P B

PRIORITY-DATA: 2001WO-DK00075 (February 1, 2001)

PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
WO 200260419 A2	August 8, 2002	E	086	A61K031/00

INT-CL (IPC): A23 L 1/30; A23 L 1/305; A61 K 31/00; A61 K 31/19; A61 K 31/35; A61 K 31/70; A61 K 31/704; A61 K 38/01; A61 P 3/04; A61 P 3/06; A61 P 3/10; A61 P 9/12

ABSTRACTED-PUB-NO: WO 200260419A

BASIC-ABSTRACT:

NOVELTY - A medicament comprising a substance (A) including a bicyclo(3.2.1)octane (I) is new.

DETAILED DESCRIPTION - An INDEPENDENT CLAIM is also included for a composition comprising at least one (A) and further comprising a soy protein source to provide the soy protein (at least 45 wt.% of the total protein content of the composition), at least one phytoestrogen compound (more than 0.1 wt.% of the soy protein content of the composition), and dietary fibers (more than 4 wt.% of the total weight of the nutritional composition on a dry basis).

The soy protein source is selected from isolated soy protein, soy protein concentrate or soy flour (preferably isolated soy protein).

ACTIVITY - Antidiabetic; Cardiant; Antiarteriosclerotic; Antilipemic; Antianginal; Hypotensive; Thrombolytic; Anticoagulant; Anorectic.

Stevioside was tested on normal Wistar rats and on type II diabetic Goto-kakizaki (GK) rats. Glucose (2 g/kg body weight) and stevioside (0.2 g/kg body weight) were dissolved in saline (0.9%) and infused intravenously. The plasma glucose and insulin levels were measured over 2 hours. After administration of the glucose load, plasma glucose raised immediately and plasma insulin raised abruptly. When stevioside was added together with the glucose, a diminished glucose response was found in the GK-rat and a significant decrease was observed after 30 minutes. In GK rat stevioside caused an increase in the insulin response (2400 micro U/ml) compared to the Wistar rat (about 200 micro U/ml) after 15 minutes. The stevioside induced insulin response was delayed and increased throughout the whole test. The insulin response was monophasic.

MECHANISM OF ACTION - Insulin secretion potentiator or enhancer.

USE - In a nutritional preparation in the form of a dietary supplement; as a functional food ingredient such as, a dairy product, juice, ready made liquids for drinking, a spreadable product, cereal product, nutritional bars, biscuits, bread, soups, meat product, meat substitute product or vegetable product) for special dietary use; in the manufacture of a medicament for preventing alleviating, eliminating and treating type II diabetes, impaired glucose tolerance, insulin secretory failure in diabetic patient, cardiovascular disease in a diabetic subject such as hypertriglyceridemia, hypercholesterolemia, hypertension, hyperglycemia, hyperinsulinemia, atherosclerosis, angina pectoris, thrombosis, myocardial infarction and an arteriosclerotic condition by reducing the influx of lipoproteins, cholesterol and/or triglycerides into the endocelium of the arterial wall of a diabetic subject suffering from a cardiovascular disease; metabolic syndrome, obesity, dyslipidemia, and overweight; for lowering serum levels of glucose, insulin, total cholesterol, LDL-cholesterol, triglyceride, homocysteine and/or blood pressure; and for increasing glucose tolerance, insulin sensitivity, serum HDL/LDL-cholesterol ratio and/or HDL-cholesterol level (all claimed).

ADVANTAGE - (A) enhances or potentiates the secretion of insulin and improves glucose tolerance. The composition acts as an antioxidant in preventing lipoprotein oxidation and/or glycosylation.

Full Title Citation Front Review Classification Date Reference Sequences Attachments

3MNC Draw Desc Image

☐ 3. Document ID: JP 2001346520 A

L15: Entry 3 of 8

File: DWPI

Dec 18, 2001

DERWENT-ACC-NO: 2002-199295

DERWENT-WEEK: 200226

COPYRIGHT 2003 DERWENT INFORMATION LTD

TITLE: Manufacture of soybean protein coagulated food used as health food, involves subjecting soybean protein containing liquid to pressurized-heating, coagulating and evaporating water content

PRIORITY-DATA: 2000JP-0171821 (June 8, 2000)

PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
JP 2001346520 A	December 18, 2001		005	A23J003/00

INT-CL (IPC): A23 J 3/00; A23 J 3/16; A23 L 1/20; A23 L 1/305

ABSTRACTED-PUB-NO: JP2001346520A

BASIC-ABSTRACT:

NOVELTY - Manufacturing soybean protein coagulated food comprising pressure-heating a soybean protein containing liquid, coagulating the soybean protein and evaporating the water content to obtain the soybean coagulated food, is new.

USE - The soybean protein coagulated food is useful as a nutritive supplement or health food for old people suffering from swallowing problems.

ADVANTAGE - The food is easy to swallow. The preparation of the food is simple and has excellent potential for mass production. Since the food is heat sterilized, it has favorable preservability and heat irreversibility. The food can be subjected to seasoned cooking, and hence is suitable for people suffering from swallowing problems.

DESCRIPTION OF DRAWING(S) - The drawing shows a schematic view of the apparatus used to produce the soybean protein (Drawing includes non-English language text)

Pump 3

Microwave heating apparatus 5

Evaporation valve 9

Soybean protein solidified substance 10

Full	Title	Citation	Front	Review	Classification	Date	Reference	Sequences	Attachments
------	-------	----------	-------	--------	----------------	------	-----------	-----------	-------------

KIMC	Draw Desc	Clip Img	Image
------	-----------	----------	-------

☐ 4. Document ID: US 6241996 B1

L15: Entry 4 of 8

File: DWPI

Jun 5, 2001

DERWENT-ACC-NO: 2001-380467

DERWENT-WEEK: 200159

COPYRIGHT 2003 DERWENT INFORMATION LTD

TITLE: Stable, liquid nutritional formulation for dietary supplementation and enteral feeding of patients comprises soy protein component, carbohydrate component, trimagnesium phosphate and water

INVENTOR: HAHN, D E

PRIORITY-DATA: 1999US-0289497 (April 9, 1999)

PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
US 6241996 B1	June 5, 2001		006	A61K047/00

INT-CL (IPC): A23 G 3/00; A23 L 1/05; A23 L 1/223; A23 L 1/30; A23 L 2/00; A61 K 47/00

ABSTRACTED-PUB-NO: US 6241996B

BASIC-ABSTRACT:

NOVELTY - Stable, liquid nutritional formulation comprises:

- (1) a protein component comprising soybean protein isolate and/or soybean protein concentrate;
- (2) a carbohydrate component with a dextrose equivalent of 20-30;
- (3) a protein stabilizer comprising trimagnesium phosphate) and

(4) water.

ACTIVITY - Anabolic.

MECHANISM OF ACTION - None given.

USE - The formulation is useful as a dietary supplement or for enteral feeding of patients.

ADVANTAGE - The formulation provides an inexpensive and high nutritional quality source of protein.

Full Title Citation Front Review Classification Date Reference Sequences Attachments

1300C Draw Desc Image

☐ 5. Document ID: WO 200019839 A2 AU 9965032 A EP 1119262 A2 BR 9914392 A CN 1326321 A

L15: Entry 5 of 8

File: DWPI

Apr 13, 2000

DERWENT-ACC-NO: 2000-349906

DERWENT-WEEK: 200225

COPYRIGHT 2003 DERWENT INFORMATION LTD

TITLE: High-beta-conglycinin soybeans compositions are useful in mimicking texturizing properties of casein in good tasting beverages while maintaining or improving physiological benefits of soy protein ingredients

INVENTOR: BRINGE, N A

PRIORITY-DATA: 1998US-0167810 (October 7, 1998)

PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
WO 200019839 A2	April 13, 2000	E	080	A23J000/00
AU 9965032 A	April 26, 2000		000	A23J000/00
EP 1119262 A2	August 1, 2001	E	000	A23J001/00
BR 9914392 A	July 31, 2001		000	A23L001/20
CN 1326321 A	December 12, 2001		000	A23J003/16

INT-CL (IPC): A23 C 11/10; A23 C 20/00; A23 C 21/04; A23 J 0/00; A23 J 1/00; A23 J 1/14; A23 J 3/16; A23 J 3/34; A23 K 1/16; A23 L 1/10; A23 L 1/164; A23 L 1/20; A23 L 1/314; A23 L 1/317; A23 L 2/38

ABSTRACTED-PUB-NO: WO 200019839A

BASIC-ABSTRACT:

NOVELTY - High-beta-conglycinin soybeans compositions, comprising beta-conglycinin content greater than 40% and glycinin content less than 10%, are useful in mimicking texturizing properties of casein in good tasting beverages while maintaining or improving physiological benefits of soy protein ingredients.

DETAILED DESCRIPTION - INDEPENDENT CLAIMS are also included for:

(1) a method for preparing the composition, the method comprising: (a) contacting defatted soy bean material and an aqueous solvent to form a mixture of soluble and insoluble components, a portion of the protein being solubilized in the aqueous solvent; (b) adjusting the pH of mixture to above 6.7 to increase the portion of the protein solubilized in the aqueous solvent; (c) removing insoluble components from the mixture; (d) adjusting the pH of the mixture to a suitable lower pH to precipitate a portion of the protein solubilized in the aqueous solvent; (e) recovering the precipitated protein; (f) adjusting the pH of the mixture recovered to 6.7-7.2; and

(g) drying the mixture;

(11) a method of preparing a low fat beverage mix having good mouthfeel, the method comprising: (a) dry blending highly soluble soy protein composition as above to a final concentration in formula of 20-80% with a sweetener; and (b) packaging the mix;

(12) a method of preparing a nutritional food bar having good textural stability, the method comprising: (a) adding a soy protein composition as above to a final concentration of formula of 5-20%, calcium caseinate and mineral premix and blending the mixture; (b) adding oil, lecithin, flavor and mixing; (c) adding gum, polydextrose, maltodextrin, grain, soy oligosaccharides, crisp rice and mixing; (d) adding high fructose corn syrup, honey and glycerin and mixing; and (e) rolling out on flat surface and cutting into bars;

(13) a method of preparing a frozen dessert containing soy protein having a high stability against textural defects caused by freezing and thawing, the method comprising: (a) dry blending highly soluble soy protein composition as above to a final concentration in the formula of 5-20% and adding sweetening and thickening composition; (b) adding dry blend to water at 55 deg. C with agitation; and (c) adding oil, pasteurizing, homogenizing, and freezing the blend;

(14) a method of preparing a liquid coffee creamer containing soy protein having high freeze-thaw stability and maintaining a stable emulsion in coffee, the method comprising: (a) dry blending corn syrup solids, dipotassium phosphate and emulsifiers with highly soluble soy protein composition as above to a final concentration in formula of 0.5-2%; (b) adding the dry blend to water at 55 deg. C with agitation; and (c) adding oil with agitation, homogenizing and packaging the dry blend;

(15) a dietary protein having low methionine and high arginine content useful for maintaining healthy homocysteine levels in humans;

(16) a method of preparing a soy protein composition as above with a sulfur amino acid content less than 24 mg/g protein and an arginine content greater than 70 mg/g protein, the method comprising ultrafiltration of a soy protein isolate under conditions which selectively remove high cysteine and methionine proteins while retaining high arginine and low methionine proteins; (17) a soy protein composition as above with a sulfur amino acid content less than 24 mg/g and an arginine content greater than 70 mg/g protein;

(18) a nutritional product for lowering serum cholesterol and triglycerides in humans comprising a soy protein composition as above;

(19) a nutritional processed cheese analog for maintaining bone health comprising a soy protein composition as above, oil, sodium citrate and NaCl;

(20) a soy protein composition as above rich in lysine, methionine, cysteine and arginine amino acids;

(21) an animal feed composition made using a soybean meal made from high beta-conglycinin soybeans, which is rich in lysine, methionine, cysteine and arginine amino acids;

(22) a method of increasing the composition of Bowman Birk inhibitor in soybeans, the method comprising reducing the expression of sulfur containing proteins in soybeans;

(23) a method for preparing dietary protein composition having Bowman Birk inhibitor at greater than 0.4% of total protein, the method comprising the use of soybean having a beta-conglycinin and glycinin content as above;

(24) a method for maintaining low levels of serum cholesterol and serum triglyceride for cardiovascular health, the method comprising administering a nutritional supplement having Bowman Birk inhibitor at greater than 0.4% of the total protein;

(25) a method for producing a soybean having a beta conglycinin and glycinin content as above in which Kunitz Trypsin inhibitor and Bowman Birk inhibitor are not

expressed, the method being selected from: (a) mutation; (b) introduction of antisense genes; or (c) suppression of transcription;

(26) a food gel at pH 5.5-6.2, comprising the protein composition and NaCl or KCl;

(27) a method of preparing bread, the method comprising: (a) combining oil, salt, sugar, water and yeast; (b) adding a combination of bread flour and a soy protein composition as above and mixing; (c) kneading the dough until smooth; (d) allowing dough pieces to rise; and (e) baking; and

(28) a method of producing a soybean having a beta-conglycinin and glycinin content as above in which group 1 glycinins are not expressed, the method being selected from: (a) introduction of antisense genes; and (b) suppression of transcription.

USE - The soybean composition is useful for mimicking the texturizing properties of casein while also maintaining or improving physiological benefits of soy protein ingredients (e.g. cholesterol or triglyceride lowering properties).

ADVANTAGE - The high stability of the high beta-conglycinin compositions against protein-protein aggregation reactions is valuable for creating good tasting beverages and beverage mixes. Cheese with good spreadability, gloss and smoothness can be made and cheese with good firmness and meltability can also be created. High beta-conglycinin compositions demonstrate excellent emulsifying and gelling properties, relevant to meat applications.

Full	Title	Citation	Front	Review	Classification	Date	Reference	Sequences	Attachments
------	-------	----------	-------	--------	----------------	------	-----------	-----------	-------------

Table	Draw Desc	Image
-------	-----------	-------

☐ 6. Document ID: WO 9731546 A1 AU 9716153 A NO 9803971 A CZ 9802656 A3 EP 902624 A1 NZ 331507 A HU 9902145 A2 CN 1212605 A AU 715424 B BR 9707713 A JP 2000505308 W MX 9806905 A1 US 6136367 A KR 99087376 A ES 2149140 T1 EP 902624 B1 DE 69703839 E ES 2149140 T3 US 6268011 B1 IL 125729 A

L15: Entry 6 of 8

File: DWPI.

Sep 4, 1997

DERWENT-ACC-NO: 1997-448386

DERWENT-WEEK: 200206

COPYRIGHT 2003 DERWENT INFORMATION LTD

TITLE: Composition for use as food supplement - comprises isolated soy protein, soybean fibres and, optionally, protein source, carbohydrate source and fat source

INVENTOR: HOIE, L H; HOIE, L H

PRIORITY-DATA: 1996DK-0000227 (February 29, 1996)

PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
WO 9731546 A1	September 4, 1997	E	023	A23L001/305
AU 9716153 A	September 16, 1997		000	A23L001/305
NO 9803971 A	October 28, 1998		000	A23L001/305
CZ 9802656 A3	December 16, 1998		000	A23L001/305
EP 902624 A1	March 24, 1999	E	000	A23L001/305
NZ 331507 A	March 29, 1999		000	A23L001/305
HU 9902145 A2	November 29, 1999		000	A23L001/305
CN 1212605 A	March 31, 1999		000	A23L001/305
AU 715424 B	February 3, 2000		000	A23L001/305
BR 9707713 A	January 4, 2000		000	A23L001/305
JP 2000505308 W	May 9, 2000		026	A23L001/305
MX 9806905 A1	April 1, 1999		000	A23L001/305
US 6136367 A	October 24, 2000		000	A23L001/70
KR 99087376 A	December 27, 1999		000	A23L001/305
ES 2149140 T1	November 1, 2000		000	A23L001/305
EP 902624 B1	January 3, 2001	E	000	A23L001/305
DE 69703839 E	February 8, 2001		000	A23L001/305
ES 2149140 T3	April 16, 2001		000	A23L001/305
US 6268011 B1	July 31, 2001		000	A23L001/20
IL 125729 A	September 13, 2001		000	A23L001/305

DE 69703839 E INT-CL (IPC): A23 G 3/00; A23 J 1/00; A23 L 1/20; A23 L 1/305; A23 L 1/307; A23 L 1/308; A23 L 1/70; A61 K 31/70; A61 K 35/78; A61 K 38/00; A61 K 45/00; A61 P 3/04; A61 P 3/06

ABSTRACTED-PUB-NO: EP 902624B
BASIC-ABSTRACT:

A composition having a basis of soybean ingredients comprises: (a) isolated soy protein; (b) soybean fibres; and optionally (c) an additional protein source, a carbohydrate source, a fat source, flavouring agents, vitamins, mineral, electrolytes, trace elements and other conventional additives. The amount of (a) is such that the protein content provides at least 15% of the total energy content of the composition, and the weight ratio of (a):(b) is at least 2. Also claimed are: (i) a liquid nutritional composition comprising the above composition in a water-containing fluid; (ii) a drinkable nutritional composition comprising the above preparation and a flavouring agent such as cocoa, vanilla, lime, strawberry, or soup flavours, such as mushroom, tomato or bouillon; (iii) the use of the above composition in combination with an anti-smoking nicotine preparation, and its use as partial of total diet for overweight or obese subjects; and (iv) the use of the composition for the preparation of a medicament for lowering the cholesterol level and the triglyceride level and for increasing the HDL/LDL-cholesterol ratio in serum.

USE - The composition is useful as partial or total diet for overweight or obese subjects and is further useful for lowering the cholesterol level and the triglyceride level and for increasing the HDL/LDL-cholesterol ratio in serum. The preparation may also be used in an anti-smoking programme to avoid weight gain after smoking cessation.

ABSTRACTED-PUB-NO:

US 6136367A EQUIVALENT-ABSTRACTS:

A composition having a basis of soybean ingredients comprises: (a) isolated soy protein; (b) soybean fibres; and optionally (c) an additional protein source, a carbohydrate source, a fat source, flavouring agents, vitamins, mineral, electrolytes, trace elements and other conventional additives. The amount of (a) is such that the protein content provides at least 15% of the total energy content of the composition, and the weight ratio of (a):(b) is at least 2. Also claimed are: (i) a liquid nutritional composition comprising the above composition in a water-containing fluid; (ii) a drinkable nutritional composition comprising the above preparation and a

flavouring agent such as cocoa, vanilla, lime, strawberry, or soup flavours, such as mushroom, tomato or bouillon; (iii) the use of the above composition in combination with an anti-smoking nicotine preparation, and its use as partial of total diet for overweight or obese subjects; and (iv) the use of the composition for the preparation of a medicament for lowering the cholesterol level and the triglyceride level and for increasing the HDL/LDL-cholesterol ratio in serum.

USE - The composition is useful as partial or total diet for overweight or obese subjects and is further useful for lowering the cholesterol level and the triglyceride level and for increasing the HDL/LDL-cholesterol ratio in serum. The preparation may also be used in an anti-smoking programme to avoid weight gain after smoking cessation.

A composition having a basis of soybean ingredients comprises: (a) isolated soy protein; (b) soybean fibres; and optionally (c) an additional protein source, a carbohydrate source, a fat source, flavouring agents, vitamins, mineral, electrolytes, trace elements and other conventional additives. The amount of (a) is such that the protein content provides at least 15% of the total energy content of the composition, and the weight ratio of (a):(b) is at least 2. Also claimed are: (i) a liquid nutritional composition comprising the above composition in a water-containing fluid; (ii) a drinkable nutritional composition comprising the above preparation and a flavouring agent such as cocoa, vanilla, lime, strawberry, or soup flavours, such as mushroom, tomato or bouillon; (iii) the use of the above composition in combination with an anti-smoking nicotine preparation, and its use as partial of total diet for overweight or obese subjects; and (iv) the use of the composition for the preparation of a medicament for lowering the cholesterol level and the triglyceride level and for increasing the HDL/LDL-cholesterol ratio in serum.

USE - The composition is useful as partial or total diet for overweight or obese subjects and is further useful for lowering the cholesterol level and the triglyceride level and for increasing the HDL/LDL-cholesterol ratio in serum. The preparation may also be used in an anti-smoking programme to avoid weight gain after smoking cessation.

US 6268011B

A composition having a basis of soybean ingredients comprises: (a) isolated soy protein; (b) soybean fibres; and optionally (c) an additional protein source, a carbohydrate source, a fat source, flavouring agents, vitamins, mineral, electrolytes, trace elements and other conventional additives. The amount of (a) is such that the protein content provides at least 15% of the total energy content of the composition, and the weight ratio of (a):(b) is at least 2. Also claimed are: (i) a liquid nutritional composition comprising the above composition in a water-containing fluid; (ii) a drinkable nutritional composition comprising the above preparation and a flavouring agent such as cocoa, vanilla, lime, strawberry, or soup flavours, such as mushroom, tomato or bouillon; (iii) the use of the above composition in combination with an anti-smoking nicotine preparation, and its use as partial of total diet for overweight or obese subjects; and (iv) the use of the composition for the preparation of a medicament for lowering the cholesterol level and the triglyceride level and for increasing the HDL/LDL-cholesterol ratio in serum.

USE - The composition is useful as partial or total diet for overweight or obese subjects and is further useful for lowering the cholesterol level and the triglyceride level and for increasing the HDL/LDL-cholesterol ratio in serum. The preparation may also be used in an anti-smoking programme to avoid weight gain after smoking cessation.

WO 9731546A

Full	Title	Citation	Front	Review	Classification	Date	Reference	Sequences	Attachments
------	-------	----------	-------	--------	----------------	------	-----------	-----------	-------------

Full	Draw Desc	Image
------	-----------	-------

☐ 7. Document ID: DE 4424085 A1 CN 1152857 A WO 9601570 A1 AU 9529264 A EP 768826 A1 JP 10502626 W

L15: Entry 7 of 8

File: DWPI

Jan 18, 1996

DERWENT-ACC-NO: 1996-069317

DERWENT-WEEK: 200134

COPYRIGHT 2003 DERWENT INFORMATION LTD

TITLE: Use of partially hydrolysed soya protein as protective colloid for fat-sol. active materials - esp. vitamin(s) and carotenoid(s), and use in food for animals or humans

INVENTOR: DOBLER, W; ECKHARDT, H ; KAH-HELBIG, A ; SAMBALE, C ; SCHWEIKERT, L ; KAH, A

PRIORITY-DATA: 1994DE-4424085 (July 11, 1994)

PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
DE 4424085 A1	January 18, 1996		004	A23P001/04
CN 1152857 A	June 25, 1997		000	A23J003/34
WO 9601570 A1	January 25, 1996	G	015	A23J003/34
AU 9529264 A	February 9, 1996		000	A23J003/34
EP 768826 A1	April 23, 1997	G	000	A23J003/34
JP 10502626 W	March 10, 1998		013	A61K047/42

INT-CL (IPC): A23 J 3/16; A23 J 3/34; A23 K 1/14; A23 K 1/16; A23 L 1/03; A23 L 1/035; A23 L 1/052; A23 L 1/275; A23 L 1/29; A23 L 1/30; A23 L 1/302; A23 L 1/303; A23 L 2/66; A23 P 1/04; A23 P 1/06; A61 K 9/107; A61 K 9/16; A61 K 47/42

ABSTRACTED-PUB-NO: DE 4424085A

BASIC-ABSTRACT:

Use of partially hydrolysed soya protein as protective colloid for fat-soluble active substances, is new.

USE - The compsns. can be used in animal feed or as an additive or supplement in human nutrition (claimed). They can be also be added to drinking water, and compsns. contg. carotinoids can be used as food dyes esp. in drinks.

ADVANTAGE - The additive causes no difficulties in processing and allows the simple prepn. of stable, cold water-dispersible compsns. of fat-soluble active materials.

Full	Title	Citation	Front	Review	Classification	Date	Reference	Sequences	Attachments
------	-------	----------	-------	--------	----------------	------	-----------	-----------	-------------

MMC	Draw Desc	Image
-----	-----------	-------

☐ 8. Document ID: BE 860823 A CA 1078248 A CH 632395 A DE 2751024 A DE 2751024 C FR 2370439 A GB 1581699 A JP 53062851 A JP 86033543 B NL 7712502 A SE 7712846 A US 4091120 A ZA 7706754 A

L15: Entry 8 of 8

File: DWPI

May 16, 1978

DERWENT-ACC-NO: 1978-36612A

DERWENT-WEEK: 197821

COPYRIGHT 2003 DERWENT INFORMATION LTD

TITLE: Dietetic liquid contg. soya protein concentrate - prepd. by aq. extraction and filtration through semipermeable membrane

PRIORITY-DATA: 1976US-0741811 (November 15, 1976)

PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
BE 860823 A	May 16, 1978		000	
CA 1078248 A	May 27, 1980		000	
CH 632395 A	October 15, 1982		000	
DE 2751024 A	May 24, 1978		000	
DE 2751024 C	May 2, 1991		000	
FR 2370439 A	July 13, 1978		000	
GB 1581699 A	December 16, 1980		000	
JP 53062851 A	June 5, 1978		000	
JP 86033543 B	August 2, 1986		000	
NL 7712502 A	May 17, 1978		000	
SE 7712846 A	June 12, 1978		000	
US 4091120 A	May 23, 1978		000	
ZA 7706754 A	July 25, 1978		000	

INT-CL (IPC): A23J 1/14; A23J 3/00; A23L 1/34; A23L 2/00; B01D 21/26; B01D 31/00; C07G 7/00

ABSTRACTED-PUB-NO: BE 860823A

BASIC-ABSTRACT:

Prepn. of a dietetic liq. contg. soya protein is described. An aq. suspension of soya protein is formed at a pH above the protein isoelectric interval but below 10. The suspension is obtd. by extraction of soya, pref. defatted soya, in aq. medium at the above pH. The insolubles are sepd. and the clarified extract is filtered through a semi-permeable membrane capable of retaining the protein and passing the dissolved carbon hydrates. The retentate is combined with other nutritional ingredients.

The prod. is used in infant foods, milk replacements and flour supplements or replacements. It has a higher nutritional value and is more stable than similar prods. obtd. from pptd. or dried soya protein.

Full | Title | Citation | Front | Review | Classification | Date | Reference | Sequences | Attachments

Basic | Draw. Desc. | Image

Generate Collection

Print

Term	Documents
(13 AND 14).DWPI.	8
(L13 AND L14).DWPI.	8

Display Format:

REV

Change Format

[Previous Page](#)

[Next Page](#)

WEST Search History

DATE: Sunday, June 15, 2003

<u>Set Name</u> side by side	<u>Query</u>	<u>Hit Count</u>	<u>Set Name</u> result set
<i>DB=USPT; PLUR=YES; OP=ADJ</i>			
L18	us-6241996\$.did.	1	L18
L17	us-6268011\$.did.	1	L17
L16	us-5221668\$.did.	1	L16
<i>DB=DWPI; PLUR=YES; OP=ADJ</i>			
L15	l13 and L14	8	L15
L14	supplement\$7	49368	L14
L13	l10 and l11 and L12	48	L13
L12	soy\$3 protein	1615	L12
L11	drink or liquid	772003	L11
L10	nutrit\$7 or dietary	19800	L10
L9	nutrit\$7	16973	L9
<i>DB=USPT,PGPB,JPAB,EPAB,DWPI; PLUR=YES; OP=ADJ</i>			
L8	nutritional and protein and l4	2	L8
<i>DB=DWPI; PLUR=YES; OP=ADJ</i>			
L7	nutritional and protein and l4	2	L7
L6	l4 and soy protein	0	L6
L5	(soy or corn or rice or pea) protein and l4	0	L5
L4	nutritional supplement near3 liquid	14	L4
L3	drink	34090	L3
<i>DB=USPT; PLUR=YES; OP=ADJ</i>			
L2	L1 same vegetable	317	L2
L1	whey protein	1832	L1

END OF SEARCH HISTORY